



料理長 富沢 克哉

Maître de cuisine Katsutoshi Tomizawa

An Omakase of quiet restraint, like a breeze over water

The Chef presents here a refined interpretation of the Omakase, where every gesture matters, and each bite becomes a suspended moment.

This menu is a delicate journey, a quiet composition inspired by the serene and meticulous landscapes of Japanese gardens.

The experience unfolds as follows

- Three savoury emotions, like preludes to contemplation
- A collection of ten nigiris, crafted with precision and intuition
- Three sweet creations, as delicate as petals carried by the wind

Each plate is a landscape. Each flavor, a memory.

Keitaku-En is a pause, a breath — an homage to the present moment

An odyssey of gestures, a tribute to precision

This menu is an invitation to discover the pure essence of nigiri sushi — an art of precision and balance, where rice and fish engage in a composed, silent dialogue.

The Chef reveals a composition in fourteen movements, like a collection of edible poems.

The experience unfolds as a delicate and precise journey, where each nigiri captures a suspended moment, sculpted with exacting grace

Each nigiri is a work of art itself, a reflection of a handed-down tradition, a gesture repeated until perfected in the present moment.

An Omakase of perfect balance, like a note suspended in silence

魚のシャルキュトリ

Fish delicatessen
And butter anchovies

貝類のブラン・マンジェ、
山椒風味

Saké blanc-manger,
Pearlescent shellfish enhanced with Sansho pepper

蟹のジュレ、ウイキョウと
カボスの香り

Delicate crab jelly,
Frothy broth of fennel and Kabosu

モリソー氏のムール貝、
酒のナージュ

Mussels from Monsieur Morisseau,
Light sake-infused broth

刺身

Sashimis

寿司コレクション

Sushis nigiri collection

手長海老のロワイアル
トマトのシロップ

Fine royale of langoustines extraction,
Tomatoes and elderflower

手長エビの炙り

Fire grilled langoustine

コンソメ

Poultry broth

葛餅、パイナップルの
エクストラクション生姜風味

Ginger pineapple extract,
Kuzu Mochi

小豆とコブミカンのミルフィーユ
シャクナゲの蜂蜜

Azuki and Combawa millefeuille,
Rhododendron honey

甘酒のアイスクリーム、
麦のキャラメル

Iced amazake and barley caramel

水出しコーヒー、
海藻バターのクルスティオン
ジャスミン茶のクリーム

ColdBrew « Calima » from Finca El Paraiso
(Colombia)
Crunchy seaweed puff pastry, jasmin cream

スペシャルティ SPECIALITIES

手巻き TÉMAKI

30

ラングスティーヌの炭焼き
大トロの握り

Fire grilled langoustine
or
Fatty tuna

厳選食材 握り1貫から SUSHI AS INDIVIDUAL UNITS (In addition to a menu)

刺身	Sashimis	35
鱸	Ikejime Sea Bass	16
烏賊	Cuttlefish	12
ハマチ	Yellowtail	14
サバ	Mackerel	12
赤身	Red Tuna	14
中トロ	Middle Fatty Tuna	18
大トロ	Fatty Tuna	25
鯛	Sea Bream	14
ヒメジ	Red Mullet	12
川カマス	Smoked Pike Roe	16
和牛のタルタル	Wagyu Tartare	25
キャビア	Caviar	34

WINE AND SAKE PAIRING

At each stage of the journey, a carefully chosen glass extends the emotion.

Wines with precise balance, sakes with pure textures: each pairing reveals another facet of flavor, in harmony with the chef's gesture.

A quiet dialogue between liquid and substance, guided by the moment.

Discovery pairing

慶沢園	Keitaku-en	130
コレクション	Collection	110
おまかせ	Omakase	180

Exceptional pairing

慶沢園	Keitaku-en	280
コレクション	Collection	220
おまかせ	Omakase	390

Under the provisions governed by the decree n° 2002-1465 on December 17 2002.
Abysses as well as its suppliers guarantee the origins of the meats : poultry - France, beef - Japan and pork - Italy.
Net prices in euro, service included - The allergen list is available upon request.
All our "homemade" dishes are prepared in our kitchen from raw food products.